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FEB 12 1917
INDEXED.

INDIAN RIVER NURSERIES

ESTABLISHED 1886

INDEXED.



FAMILY AVOCADO.

General Catalogue, 1917

JOHN B. BEACH, Proprietor

West Palm Beach, Palm Beach County, Florida

DADE LUMBER COMPANY

West Palm Beach

—

Fort Lauderdale

L U M B E R
:: A N D ::
B U I L D I N G
M A T E R I A L

**We Carry Everything Needed In
The Construction of Buildings**

**Turned Work, Brackets, Windows and
Doors. Special Mill Work Made from
Details. Roofing and Building Papers,
Fruit and Vegetable Crates, Wraps and
Nails.**

FEB 12 1917

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CATALOGUE OF

INDIAN RIVER
NURSERIES

(ESTABLISHED 1886)

GRAFTED AVOCADOS AND EAST
INDIAN MANGO TREES
OUR SPECIALTY

West Palm Beach, Palm Beach County, Florida

JOHN B. BEACH, Proprietor

ABSTRACTS

To All Lands and Lots In PALM BEACH AND BROWARD COUNTIES

Title Insurance and Mortgage Loans

CAPITAL AND SURPLUS \$55,000.00

H. S. FAIRCHILD, President.

J. W. COMSTOCK, Sec'y-Treas.

Florida Abstract Company

Pioneer Bank Building
West Palm Beach, Florida

Farmers Bank & Trust Company

WEST PALM BEACH, FLORIDA

Capital - - \$75,000.00

The Bank owned by people living in Palm Beach County.

The ONLY Trust Company in Palm Beach County qualified to act as Executor, Administrator, Guardian, and execute trusts of every kind under State supervision.

Unsurpassed facilities for the transaction of Banking Business of every description.

State and County Depository.

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E. N. DIMICK, 1st Vice-President

M. E. GRUBER, 2d Vice-President

T. J. CAMPBELL, 3d Vice-President

FRANK M. DIMICK, Secretary

F. A. GUTELIUS, Cashier

PHONE NO. 166

TERMS OF SALE

Terms cash with order if for immediate shipment; if for future delivery, 25 per cent, balance at time of shipment.

After delivering goods to carriers we cannot hold ourselves responsible for any loss or injury to trees or plants which have been carefully packed and shipped; but we shall do everything in our power, if any loss should occur, for the protection and recovery of our customer's property. If any mistakes are made in filling orders, we shall carefully rectify the same, but must respectfully request a prompt notification on receipt of goods.

In case of any error on our part it is mutually agreed that we shall not be held responsible for a greater amount than the purchase price.

ADVICE TO GROWERS

In planting trees in Dade, Palm Beach and St. Lucie counties, experience has taught me certain things of value to customers, and I want to give a few hints on this line. In planting citrus trees never plant on mounds, as practiced in some localities farther north, **provided you have proper drainage**. In fact, on high, coarse, thirsty sand, setting an inch or two **deeper** is actually beneficial. Make a basin around the tree three feet in diameter, to hold several buckets of water, and mulch heavily with tobacco stems for six inches about the trunk. Outside of this any sort of mulching can be used, but it must admit water readily and give plenty of shade. Don't be afraid to use **plenty** of water; you can't use too much down here. The **more** you water the first year, the better grove you will have at the end of five years.

The above applies, of course, only to well drained land.

In planting Mangos, Avocados—in fact almost anything else but citrus trees—always plant from two to six inches deeper than they originally grew, and mulch in same manner. A very good way is to make a hole several feet deep, and fill it half full with some well rotted compost, then plant and place a barrel (minus both heads) in the hole about the tree to keep the hole from filling in, and protect from the wind while young.

In places where yellow subsoil appears at a depth of one to four feet, a good plan is to dig down to this and fill up with yellow soil taken from some convenient place so that your tree is set in yellow soil all the way. Where compost is not available, a little bone meal mixed thoroughly with soil and allowed a few weeks to decay answers very well with the tobacco stem mulch to complete the fertilizer.

Tropical Fruits

Avocado

or Alligator Pear (*Persea Gratissima*)

This tree is the greatest money producer for South Florida, and the people of Southern California have gone wild over it. It yields as heavily and bears as early as the grapefruit, under identical conditions of soil and culture, and the value of its crop is about five times the market value of the latter. Avocados after November 1st readily bring \$3.00 per dozen, and after December 1st, \$6.00 per dozen wholesale f. o. b. Last year they brought \$30 to \$34 per box f. o. b. around January 1st, and no chance to supply demand at those prices, as everybody had sold their crops before Christmas for \$20. Even Havana, Cuba, took a great many boxes at the latter figure.

Moreover it is not only a fruit to tickle the palate of the rich, it is by far the most nutritious fruit (aside from nuts) grown, and will always find a ready market among the working classes, and there will never be a glut, as after November it is a splendid keeper and shipper. Following analyses made by the Agricultural Department in 1902 show that it stands in nutritive value between milk and eggs.

This analysis was published in the Florida Experiment Station Report, 1902, and published in the United States Department of Agriculture Bulletin 77.

Avocado	Per cent.
Water -----	72.8
Protein -----	2.2
Fats -----	17.3
Carbohydrates -----	4.4
Crude fiber -----	1.4
Ash -----	1.9

Milk (Cow)	
Water -----	87.0
Protein -----	3.3
Protein -----	3.3
Fats -----	4.0
Carbohydrates -----	5.0
Ash -----	.7

Eggs (Whole)	
Water -----	73.7
Protein -----	14.8
Fats -----	10.5
Ash -----	1.0

The Avocado can be eaten by the most delicate person, and those who suffer from stomach or intestinal troubles find it the best food for their physical condition. When ripe the fruit will fall from the tree, though



TWELVE-YEAR-OLD TRAPP AVOCADO AT WEST PALM BEACH.



THIS PHOTO WAS TAKEN FROM ABOVE TREE.
59 FRUIT ON THIS LIMB.

still hard, but in two or three days it softens to the consistency of hard butter—when it is ready to eat. The meat is yellow inside, shading to green on the outside, and its flavor was aptly described by a farmer's wife from Illinois, who, on tasting her first fruit, remarked, "It is between a cocoanut and a mush-melon." It has a delicate nutty flavor, very pleasing, and can be eaten plain with a little salt as a vegetable, or with cream or wine and sugar. Its favorite role is a basis for salad, in which position it stands in a class by itself. Nothing will take its place, as soon as it is once known. The great thing about Avocado trees is, if possible, to plant the seed where you want the tree to grow, and never disturb it, as all the old settlers know.

PROPAGATION.—I have discarded the usual method of budding in propagating my Avocados. I insert a graft as soon as the seed sprouts so that the entire growth of the sprouting seed is made in the graft. By this method a tree of much greater vigor is secured, combining the vigor of the seedling with the qualities of the budded tree. By my method of grafting, as soon as the first sprout leaves the seed, the first leaf made is from the graft, and as the seed is in a box, every rootlet it makes is undisturbed when you plant it out in the grove. By the time the top has attained the standard size (15 to 25 inches), the roots will have filled the box, and the tree must be set in the grove at once, to obtain maximum results. In my opinion, the old method of planting seed in open ground, budding like a citrus nursery, then cutting off the top and growing a new one from the bud, then digging up and establishing in a box, produces a stunted tree, as compared with seed-grafting.

SELECTION OF STOCK.—It is impossible to tell from the size of the seed what sort of tree it will produce. Large seeds often make weak trees, with poor root systems, while a very small one will often make the most sturdy and vigorous one. Every seed as soon as sprouted is dug up and inspected, and from 60 to 70 per cent are discarded owing to imperfect root system, weak sprout growth, or some other defect, so that only the most vigorous are retained for stock to propagate. This has a great deal to do with the remarkable vigor and prolificness of "seed-grafted" trees. They will often bear when a year old, but it is best not to allow them to mature a crop before the third year, when, if well grown, they should yield a box per tree.

CULTURE.—Unless land is low, it is best to set trees in a basin six inches deep and eighteen across. This can be filled up when the trees are two years old. It is always a good plan to prepare the holes several months ahead if possible. In rocky land always loosen it up with a small charge of dynamite to a depth of several feet, and fill the hole with scrapings of top soil. In sandy land with yellow or red subsoil, with a white or light stratum between the top soil and the subsoil, dig down to subsoil and remove this intermediate stratum, and fill up with subsoil or top soil. Make holes $2\frac{1}{2}$ to 3 feet across, and if possible mix in a bushel or two of stable manure in the hole, with a pound or two of Thomas slag. In case this cannot be obtained, use 5 or 6 pounds Beach's Wartime Special (advertised on back of catalogue) or 5 or 6 pounds of castor pomace,



FAMILY AVOCADO.



SEVEN-YEAR-OLD FAMILY AVOCADO AT WEST PALM BEACH.

with 2 pounds of slag (the wartime mixture will not require this addition). From 5 to 10 weeks will be sufficient for this to mellow before planting, according to the amount of rainfall, and the process may be hastened by digging it over now and then to admit air. In planting, first remove the bottom of the box and then, after placing the tree in the hole, pull the sides apart and remove them. This lessens danger of attacks from woodlice. Keep well watered during the first year, and after that trees will take care of themselves. Culture is the same as for citrus trees. The Avocado will thrive well on organic nitrogen, and horse, cow or fowl manure is good food for it. Don't be afraid to use plenty. When planted you should mulch with plenty of tobacco stems. This is to keep off woodlice, and to supply the needed potash. Bear in mind that the trees must be kept properly moist during the first year, while their roots are getting spread in the soil, and on high land in dry weather in summer three buckets per week is often required. No expensive irrigating plant is needed, as a mule and wagon will answer, and can be easily moved elsewhere after the first year, when it is no longer needed. When planting in June, July or August, it is advisable to shade. A good plan is to drive four plastering lath about a foot in the ground around the tree in the shape of a rectangle, four feet east and west and two feet north and south. Nail two lath and three half lath between the tops and stretch a strip of burlap, old grain or fertilizer sacking on top, and tack it firmly. This will furnish a partial shade from 9 a. m. to 3 p. m. This is not essential but saves moisture.

ENEMIES.—In some localities young trees are quite subject to attacks of fungus which makes black spots on the leaves, and often girdles the stem, sometimes killing the tree. To prevent this it is well to spray with some fungicide, monthly in wet weather. Following will prove convenient and efficacious. Dissolve 8 pounds bluestone in 50-gallon barrel of water, and 10 pounds of sal soda (sodium carbonate) in another 50 gallons; keep covered to prevent evaporation, and mix in equal parts as needed. Apply the same day it is mixed. In this way you may have your solution fresh whenever you want it and so long as kept separate they will keep for years. An excellent precaution, where this trouble is feared, is to paint the trunk of each tree with a whitewash made by using some of the copper solution above, thickened with air-slacked lime, before planting. The Avocado is seldom troubled with scale, but the Guava fly has been known to attack it. Usually the tree drops its leaves, and that puts an end to the trouble, new foliage coming out clean of insects. This insect closely resembles the whitefly, but it never attacks citrus trees—the wild paw-paw being its chief food. It does little harm to the Avocado. On the whole, the Avocado has not one-fourth the enemies that the Grapefruit has in Florida, and the fruit brings over twice as much in the market. Any good scale destroyer may be used for the Guava fly, or any scale which may chance to attack the trees. I have adopted Target brand, as most convenient. But the best plan is to feed your trees well, and if given a proper start the first year, by supplying sufficient moisture the chances are that neither scale nor fungus will trouble them again. Bear in mind that the



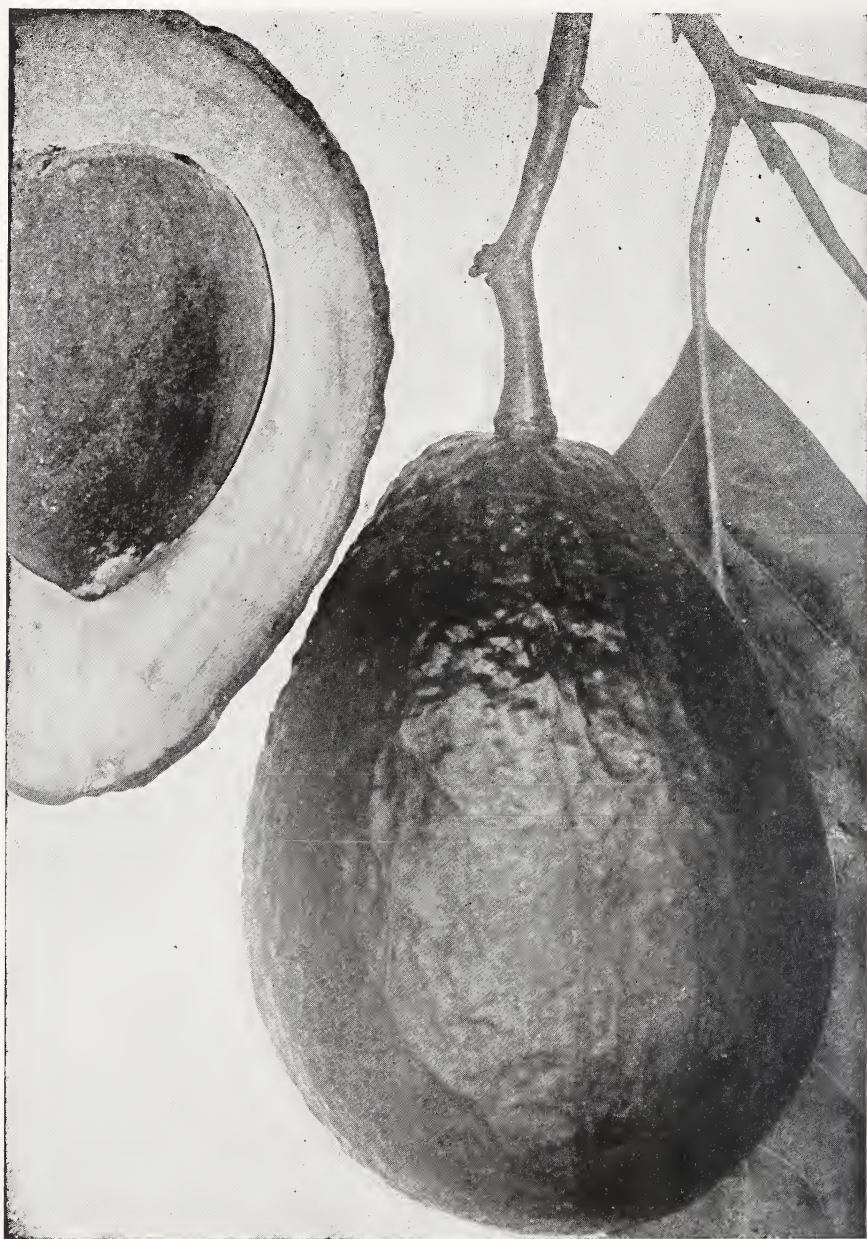
TRAPP AVOCADO (THREE-QUARTER NATURAL SIZE).

Avocado is a gross feeder, and can make good use of about twice as much fertilizer as citrus trees of same age. While they live and thrive on less, they will repay you many fold for the extra food in growth and fruit. A good plan is to give them the same commercial fertilizer you would your citrus trees, and in addition an equal value of manure or castor pomace. In May, 1914, some new settlers near here planted groves, on spruce-pine land. All planted some of my seed-grafted trees, and received in substance the foregoing advice from me. Being new to Florida they had no preconceived ideas of their own on the subject, and followed my advice pretty closely. When planted these trees were about 16 or 18 inches tall and were from seed planted in September, 1913, and grafted the following November. June, 1915, I visited the groves and found the trees standing from 4 to 5 feet high, with a spread of 3 to 4 feet, and nearly one-third of them holding fruit, some as many as 20. Now I do not advise allowing a tree to hold more than one or two at most the first year, and believe it better to pick them all off, as maturing a crop so young generally stunts and injures the tree. But I had a tree of the Family variety which, planted out in November, matured 23 fruit the second July, and it did not injure the tree except to cause it to lose about a year's growth.

NOT SUBJECT TO CITRUS INSECTS.—So far we have found no insect which attacks both the Avocado and citrus family. As a result great advantage can be derived by planting a grove with the two in alternation. Thus each citrus tree will be surrounded by four immediate neighbors which are immune to any insects which may attack it, forming a sort of insulation against the spread of enemies from tree to tree. The same, of course, will be true of each Avocado tree. This is a matter which will immediately appeal strongly to all experienced fruit growers. Moreover the roots seem to agree well in the soil with each other. All tropical trees while young are tender and one or two pine tops placed on north and west sides are a good protection the first winter. The second winter a frame can be rigged up over which a cover of old fertilizer sacks sewed together may be thrown cold nights. While it may become necessary only once in eight or ten years, it is a good insurance policy and costs little. To protect avocados, mangos, or in fact oranges or any other tree from a freeze like that of 1895, wrap tobacco stems around the trunk from the ground up, and plenty of thicknesses of newspaper outside of this, then burlap over all. Then pile sand up in a cone around this, and leave all winter. The tobacco is essential to keep out insects.

TYPES.—Avocados may be divided into three types, which differ almost as much from each other as do the various branches of the Citrus family, as Orange, Lemon and Grapefruit, both in habit, foliage, fruit, odor of foliage and cold-resisting power. The West Indian type is the most tropical and bears the largest fruit, and is in fact the only type known in the markets of the East. Practically all the trees bearing in Florida and the West Indies are of this type.

TRAPP.—Matures so it may be eaten about November 1st, but hangs on the tree so the main crop is marketed in December, when prices are high. If allowed to remain till they drop naturally, some will last into February



TAYLOR AVOCADO (NATURAL SIZE).

and March, and whenever they do drop, if soil is soft, they will be sound enough to stand the fall and keep for one to three days before mellowing up ready to eat. This is of great advantage for local markets and home use. Nearly round in shape, of excellent quality and flavor, exceptionally good shipper and keeper, bearing young, and enormously productive, this is the variety for general commercial planting. It has stood the test of 12 to 14 years, and established a name in the markets of this country like the Sicily lemon, and Havana cigar, and needs no advertising to introduce it.

FAMILY.—Matures fruit during July and August and lasts well into September. Sometimes seedless; seed, if any, small. Fruit long, pear-shaped, being very beautiful. Color green, changing to purple when ripe; flavor very delicate. Specially recommended for home use. Weight $1\frac{1}{4}$ to $2\frac{1}{2}$ pounds.

ESTELLE.—Extra early, coming in July and sometimes late June. Oval; color, green, sometimes yellowish; smaller than Family, but with a tight seed in most cases, which makes it a much better shipper, as the Family invariably has a loose seed. Weight, 1 to $1\frac{1}{4}$ pounds.

POLLOCK.—Ripens in September and October. Weight, 2 to 4 pounds, sometimes 5 pounds; seed small; color green; pear-shaped, with a thick neck; flavor very rich and nutty; best of all. Coming in the height of the season it is not so desirable for a market fruit as earlier or later varieties.

Prices on above, \$1.50 each; \$15.00 per dozen; \$100 per 100. Owing to excess of demand over supply of seedgrafted Avocado trees, my stock is, most of it, engaged from 4 to 12 months in advance. Orders are booked with 25 per cent down, and filled in rotation; balance to be paid on delivery. This applies especially to Classes 2 and 3.

Class 2, GUATEMALAN TYPE. (For Middle Florida).

The Guatemalan type originates in the elevated table lands of Guatemala, where considerable cold is experienced in winter, and are accustomed to endure about as much as the orange—20 to 25 when dormant, and 25 to 27 after they have started their spring growth and blossoms. Fruit has a rough, thick rind, almost a shell in some varieties, and a tight seed. The first, while it injures the appearance, improves the shipping and keeping qualities, and, like the russet orange rind, may be a blessing in disguise. The tight seed also adds to shipping value. The fruit is generally smaller than Class 1, not so rich in coloring of meat, and a trifle different in flavor. This type is distinguished by the same odor in its foliage as the common bay, to which it is closely related.

TAYLOR.—This is a seedling which has produced four consecutive crops at the Experimental Station in Dade county. It has the longest and best record of this type in Florida. Ripens in February and lasts into April. Flavor rich and nutty. Tight seed. (See cut.)



SINALOA AVOCADO (NATURAL SIZE).

Following come from California, and have not been tested long in Florida:

SINALOA. (See cut opposite page 13.) Color green, skin thick; flesh deep cream colored; smooth, rich and pleasing in flavor. Ripens in December. Weight 1 to 2 pounds.

GRANDE.—Pearshaped; flesh deep cream color; smooth, rich and delicious flavor. Weight about 2 pounds. Ripens in December.

PERFECTO.—Oblong-pearshaped. Skin thick, tough and hard, making it good shipper. Flesh cream color, very smooth, rich and delicious. Weight 24 to 30 ounces. Ripens in January.

SOLANO.—Oval in shape. Flesh yellowish-cream colored. Firm, fine and pleasant in flavor. Weight 1 to 1½ pounds. Ripens in March and April. Very prolific.

COLORADO.—Form obovate. Skin hard and granular, rough and reticulated, dark purple with brown spots. Flesh deep yellow of very rich nutty flavor. Difficult to propagate. Weight, 1 pound. Ripens April and May.

MESERVE.—Round, or nearly so. Skin rough, dark green, thick and tough. Flesh creamy-yellow, very rich and nutty in flavor. Weight, 14 to 16 ounces. April and May.

TAFT.—Pearshaped. Skin deep green, thick and firm; flesh light yellow, smooth, of unusually pleasant, rich flavor, very highly esteemed in California. Weight, 14 to 25 ounces. Season, May to October.

Class 3, MEXICAN TYPE. (For Northern Florida).

In the lofty table lands of Mexico a still hardier type is found, which has to withstand freezing temperatures frequently, with ice and snow. The fruit runs still smaller than Class 2, but is generally richer in fat than either of the other types. The skin is generally thinner, with adhering pulp, but smooth and with a tight seed. There is a seedling of this type on the estate of Baron von Luttichau, near Waldo, which Prof. Hume visited in 1901, and said it appeared then to be six or eight years old. It is now over 30 feet high, and has never been injured by cold, it is said, while orange trees have twice been killed to the ground beside it. Of course, it is best to protect these valuable trees while young, anyhow, as every year of age makes them hardier. This type possesses the odor of anise in its foliage, as a distinguishing characteristic, instead of the bay odor of Class 2.

FUERTE.—Shape oval; weight, 14 oz.; color green; skin rather thick. Flesh yellow, smooth and buttery, of rich flavor. Very vigorous, and ripens October and November.

PUEBLA.—Broad pear-shape, weighing 10 to 12 ounces. Very prolific, and strong grower. Skin thick, and flavor smooth and rich. December, January and February.

SAN SEBASTIAN.—Oval; 12 to 16 ounces in weight. Skin rather thick. Color black. Flesh rich yellow, and of excellent quality and flavor. March and April.

Prices on Classes 2 and 3, \$2.50 each; \$24.00 per dozen; \$150 per 100.

Seedling Avocados in boxes at following prices:

12 to 18 inches, 25c each, \$2.50 per dozen, \$20.00 per 100.

18 to 30 inches, 50c each, \$5.00 per dozen, \$35.00 per 100.

Concerning the Avocado

In South Florida, where we have trees as we have here two feet in diameter, seedling Avocados, one can be sure that they will stand the climate. Every winter the writer has Trapp Avocados on his trees as late as March, and all during the winter they readily brought \$1 each at retail. Had there been any to ship they would have retailed even higher in Northern markets, for when once one acquires a taste for avocados they want them all the year around, every day and often twice or three times a day. People who can afford it will pay almost any price for them when scarce. I talked with a man from Chicago, who said he paid \$1.50 each for them last January. Then there is another feature which gives the industry a permanent future which no watery fruit like grapefruit or orange can hope for, and that is their food value. In fact one bushel of Avocados possesses more food value than ten bushels of grapefruit, and the intrinsic value is more than ten times as great as citrus fruit. Suppose that the prices on grapefruit should drop as they did in 1914 (they don't pay to grow at these prices, often not paying to pick and pack), what would the grower do with his product? If the entire crop was manufactured into essential oil, citric acid, and sugar, the market for the two former would be glutted ten times over, and the quantity of sugar obtained would not pay the cost of extracting. Suppose on the other hand the grower was faced with a glutted avocado market? Every two bushels of his fruit would be worth one bushel of corn for feeding to cattle, hogs or chickens. (In comparing avocados to shelled corn we must allow 50 per cent for seeds and skin). Eggs would have to get down below 20 cents per dozen to compete with avocados as food for the masses in winter time.

One of the great features of this winter avocado is that coming on in the cool weather it can be shipped and handled much more easily and cheaply than eggs. A friend of mine whose home is in New Jersey and who comes down every winter, came earlier than usual this year. He was here while avocados were still plenty, and they were served regularly at his boarding house. He said that hearing that they were an equal to eggs in nutriment, and being accustomed to making his breakfast from eggs and coffee, substituted Avocado for eggs, and found that it agreed with him and stood by him just the same. Another advantage over eggs as a food which this fruit possesses is that it is much easier on delicate bowels than eggs, which are constipating to some people.

Further than this, avocados are a boon to the dyspeptic, as they are a food more easily digested than almost any other form of nourishment known. A former applegrower from Washington State, who has sold out and located in this place, told me this fall that he had never been free from indigestion till avocado season came on here in August. Since then he has made his main diet of this fruit, and has been entirely cured of his trouble. One remarkable feature about this fruit is that all animals realize its food value and relish it. In the West Indies dogs subsist largely upon

it and fight over a fruit as they would over a bone. Chickens prefer it to corn, and even cats relish it. It is the only fruit or vegetable that I have ever known that the average cat will take to on first acquaintance. While it is scarce and only a luxury for the rich it will command fancy prices, but just as soon as the production is sufficient to more than supply this fancy market it will rapidly become a staple article of diet for the masses of the people, and will always sell at very remunerative prices for the producer.—Florida Farmer and Homeseeker.

Following extract from letter of Charles Montgomery, dated December 11th, 1915, will show how prices are holding up this season so far: "Since December 1st I have bought two crops at \$6.00 per dozen on the tree. I am quoting this fruit at \$30.00 to \$35.00 per crate, and have sold all, with the possible exception of seven crates. I expect to get as much or more money for the rest of them."

Mr. E. D. Vosbury, of the United States Bureau of Plant Industry, in an article in the Florida Grower of February 26, 1916, states:

"While the unique and delicious flavor of the fruit is sufficient alone to insure its popularity, the Avocado has another quality that puts it in a class by itself. No other fruit, not excepting the olive, equals it in food value. Most of our fruits analyze 200 or 300 food units per pound, expressed in calories. The Avocado averages one thousand calories and is equal, pound for pound, in ability to sustain life with lean meat. This high food value has always been recognized in the native home of the Avocado, where the people use it as we do meat here.

"In addition to its high food nutrient value, the Avocado has long been prized for its peculiar hygienic and laxative properties. Its effect on the intestinal walls seems to combine the stimulating action of fruit fibre with the soothing influence of olive oil. These striking tonic and medicinal qualities should prove of great interest to Americans of sedentary habits. . . . While commercial budded groves have been in bearing only a few years, the records show that well cared for trees are regular and abundant in their yield. In Florida the tree comes into bearing very early, frequently setting a few fruits the year after planting. . . . Although the grower may feel that he is throwing away good money in picking off fruit that would sell when ripe at 10 to 50 cents apiece, his reward comes in the increased vegetable vigor of the trees and their ability to bear heavier crops of fruit a few years later."

Mango

(*Mangifera India*)

The Mango, which is the king of tropical fruits, ripens in the summer time and for that reason will never be valuable for planting on a large scale for Northern markets, until refrigeration can be applied from the grove to the consumer.

EXTRACT FROM YEAR BOOK: "The United States Consul at Bombay, William Thomas Fee, in his report for October, 1901, states that in

the large shipments of mangos now being sent from India to London the fruit is packed in the cast-off boxes used for shipping oil to India, and that it arrives in good condition. Fruit is kept at a temperature of about 40 degrees Fahrenheit.

"M. Nollet, director of the garden at Martinique, has succeeded in making small shipments from that island to Paris with a loss not exceeding 10 per cent. The fruit was wrapped in soft paper and packed one dozen in a box, the interstices filled with sawdust and the whole placed in cold storage.

"The fruit is usually picked when of full size, but before it has completely ripened, and is placed in shade to complete the process. In some parts of India it is buried in the ground to ripen, as this is supposed to make it sweeter."

For home use and local markets, also for a certain fancy trade, it has no rivals, and everybody should have a dozen or more trees on his plantation. A very good plan is to plant them around an avocado grove as a windbreak, as they stand wind quite well, and the crop is off before the windy season comes on.

Culture is the same as for citrus trees, and they must be fertilized in the same manner, as animal manure or castor pomace would soon give them dieback, like citrus trees. Therefore, use only the commercial fertilizer recommended for them, but plant, spray and cover, in fact, treat in all other respects just the same as advised for avocados.

I have spent twenty-five years and many hundreds of dollars in experimenting on the mango, seeds, trees and scions. Experience has taught me that all seedlings are worse than unreliable, and I have ceased to offer them under any fancy names.

Scores of different sorts of mango trees have been introduced by the Agriculture Department, as well as by private individuals, and after being fruited for a few years have been gradually dropped from one cause or another. I cut down and regrafted over sixty bearing trees last year, many of which had borne five or six crops of fruit, simply because I considered something else better. Probably the Haden is the most promising variety for general commercial planting, but I would strongly advise everybody to plant a single one each of several varieties for his home consumption. The following are all the varieties I have to offer this year:

BENNETT ALPHONSO.—This variety was introduced by the Department and has proven a free bearer and vigorous grower. Quality almost equal to Mulgoba, and flavor rich and spicy. Preferred by some.

ROUND AMINI.—This is a very prolific bearer; fruit roundish oval, bright yellow with red cheek. It resembles the finest flavored of any of the old native seedlings more than any other East India variety, but it has no fibre. Has produced six consecutive crops.

LANGRA BENARSI.—Kidney shaped; sometimes weighing up to 3½ pounds; flavor rich and spicy; color yellowish green. Price, \$2.00 to \$2.50.

MULGOBA.—This is the choicest mango that has as yet fruited in Florida, and has been bearing for 15 or 20 years. It has its own place in

the fancy fruit markets in large cities, and we cannot begin to fill the demand. It is not so prolific as some of the other varieties. Weight 12 to 18 ounces; yellow with carmine cheek; aroma abundant, and more delicious than any fruit in the world.

RAJAH, or RAJPURY.—Averages 12 ounces in weight; almost round; yellow with pink cheek; flavor rich and buttery; both flavor and aroma distinct from any other mango; very prolific. Has made seven consecutive crops without a failure.

SUNDERSHA.—Most enormously prolific of all; bears at two years old, and never fails to produce all the fruit the tree can hold; seed flat and thin; very valuable when two-thirds to three-fourths grown for chutney or preserves; trees will always set more fruit than they can mature, and when it is partly grown the surplus can be thinned out for cooking, and still leave a full crop to ripen on the tree. Weight, 24 to 48 ounces. Yellow with red cheek; little or no fibre; rich and meaty; \$2.00 to \$2.50 each.

HADEN.—This is a seedling from Mulgoba, which is very highly prized by some growers, as being almost identical with Mulgoba. It averages handsomer in appearance, a more reliable bearer, and almost as good in quality. Tree is also an exceptionally vigorous grower.

CECIL.—A seedling from the Manilla Mango, from Mexico, planted by Mr. Samuel Belcher on his place near Miami. It is long in shape, color yellow, free from fibre and good quality.

CAMBODIANA.—Original tree bearing at Royal Palm Nurseries on West Coast. Considered there in same class with our three favorites here (mentioned below) as sure and prolific bearers.

During past seasons when the entire mango crop has been short, and many of the best varieties turned out total failures, there have been three varieties which have borne full crops in spite of the unfavorable conditions which have affected the others. These are Rajpurry, Round Amini, and Sundersha. Everybody should have a tree of each in their door yard.

PRICES

(Except Where Noted)

Two-year-old, in 5x5x12-inch wooden boxes, 2 to 4 feet tall, \$2.00 each; \$20.00 per dozen; \$150.00 per 100. 15 to 25 inches, \$1.50 each; \$15.00 dozen; \$100.00 per 100.

Seedling mangos in pots or boxes at following prices:

10 to 15 inches tall, 25c each, \$2.50 per dozen, \$15.00 per 100.

15 to 30 inches tall, 35c each, \$3.50 per dozen, \$25.00 per 100.

These are useful for shade and avenue trees, and produce fruit in abundance which is quite palatable, and excellent for cooking. When cooked green, resembles green apples.

Other Tropical Fruits

ANONAS. Next to *Mangifera* and *Persea*, this is the most promising family among our tropical fruits. The Department is hybridizing them and we may expect something new soon of great merit. Meanwhile we have the three following tested standbys to offer. Prices 25c to 50c, from open ground in winter, pot-grown also.

Jamaica or Custard-Apple (*A. reticulata*). Brown, heart-shaped fruit, ripening in early spring, of rich custardy consistency, and pleasant flavor, weighing from one-half to one pound.

Sugar-Apple (*A. squamosa*.) Similar to above, but outside looks as if quilted, yellow and bluegreen when ripe. One of the sweetest fruits in existence. Often matures fruit out of season.

Soursop (*A. muricata*.) Averages larger than the foregoing, and is a most irregular shape. Sub-acid and very juicy, with sprightly aromatic flavor. Fine for sherbet and cool drinks.

BANANA

CAVENDISH DWARF. This is the very best variety for growing on this coast. Makes huge bunches of finest quality and flavor; fruiting in 6 to 10 months from planting. Requires moist, rich soil.

HART'S CHOICE. Tall growing variety, which will thrive on higher and poorer land, and stands more frost. Bunches and fingers smaller, but equal in quality.

HORSE OR ORINOCO. This is a tall, sturdy sort, useful for cooking and quite palatable raw. Roots 25c each, \$2.00 a dozen, \$12.50 per 100.

CERIMAN (*Monstera Deliciosa*.)

Strangest fruit in the vegetable kingdom. Leaves tough and leathery, two feet by three feet, and cut with irregular holes. Stem grows up tree or fence, sending down aerial roots. Blossom like a large calla lily; very fragrant and lasting several weeks. Fruit resembles the pineapple, banana and strawberry in flavor, and can be shipped like an apple. One ripe fruit will perfume a whole house. Large plants, \$2.50 each.

CARISSA BISPINOSA. Thorny evergreen shrub with fragrant white flowers, very ornamental. Fruit 1½ inches long and scarlet, with seeds too small to notice. Sub-acid, tasting like a black raspberry without the seeds. Makes an excellent substitute for cranberries when jellied. 50c.

GUAVA. This fruit, besides being unsurpassed for jelly and marmalade, and producing the finest quality of wine, is invaluable as a table

fruit eaten raw with cream and sugar. Old trees produce fruit every day in the year, and every settler should have a few trees in his yard. Two years old, 25c each, \$2.50 per dozen, \$15.00 per hundred. Bearing trees, \$1.00 each.

HARDY GUAVAS (2 varieties.) **Red or Strawberry.** Is quite acid, and makes a jelly closely resembling currant. 25c to 75c.

Yellow. Is quite sweet, and only fit for table fruit. Pot-grown, 25c to 75c each.

MELON PAWPAW (*Carica papaya*.) Famous tropical fruit, much resembling a cantaloupe. It contains a digestive principle or pepsin which is capable of digesting meat and is invaluable for dyspeptics. Seedlings from choicest fruit. Pot-grown, 25c to 50c each.

PINEAPPLE (*Ananas Sativa*)

PERNAMBUCO. By far the most delicious pineapple grown. As juicy as a watermelon, and unequalled for delicacy of flavor. Very prolific and early bearer. Fine for greenhouse or pot culture at the North. It is too juicy to peel, but must be cut across in half and eaten from the rind with a spoon. Plants ready in July, August and September. \$5.00 per 100, \$1.00 per dozen.

ROSE APPLE (*Caryophyllus jambos*.) Handsome evergreen tree with long, narrow, glossy leaves and pretty white flowers. Fruit ripens in spring and has exact flavor of rose petals sweetened. 25c to 50c.

SAPODILLA (*Achras sapota*.) Ornamental evergreen tree with glossy leaves. Fruit looks like russet apple, but is grainy, like a pear. Ripens at all seasons. 50c, 75c.

STAR APPLE (*Chrysophyllum cainito*.) Ornamental foliage resembling our native satin-leaf, to which it is closely related. Round purple fruit, with white jelly-like delicate pulp. 50c, 75c and \$1.00.

SURINAM CHERRY (*Eugenia unifolia*.) An excellent fruit, growing on an ornamental evergreen shrub. Ripens in April. Fruit red or maroon, sub-acid and juicy. Excellent for eating raw or for preserving. 25c, 50c and \$1.00.

TAMARIND. A splendid, stately, evergreen shade tree, resembling a locust, and producing abundance of fleshy, acid beanpods, fine for preserves and cooling drinks. 25c to 50c each. (Pot grown.)

I can supply a variety of other seedling tropical fruit and economic trees, mostly pot-grown, such as cocoa, coffee, cinnamon, etc., etc., 25c to 50c each.

Semi-Tropical and Deciduous Fruits

Very few of these are at home in South Florida, and all must be moved during December, January and February, except where pot-grown. Following have been selected after many years' experiment as best adapted to this section.

FIGS.—Celestial or Sugar Fig. This fruit thrives exceptionally well on new land, either drained muck or flatwoods, and will bear in one year from planting. Everybody should have a dozen or so at least for home use, and it will be found a very profitable quick crop to raise for local markets. 25c to 50c each, \$2.50 per dozen, \$15.00 per 100.

GRAPES—Thomas. This is the best flavored of the famous Scuppernong family, dark red in color, very prolific, and will in time cover an enormous arbor. 25c each.

White Scuppernong. Similar to above but green in color and larger, though inferior in flavor. 25c each.

LOQUAT. Handsome evergreen tree from Japan. Foliage very ornamental and fruit, ripening in March, is deep orange yellow in color, and very palatable, flavor between a grape and a tart apple. Produces jelly equal to currants and similar in flavor. Pot-grown, 25c to \$1.50 each.

MULBERRY. Produces abundance of long purplish-black berries similar to a blackberry. 25c to \$1.00.

POMEGRANATE. Famous fruit mentioned in the Scriptures. Ornamental shrub with gorgeous scarlet blossoms. Ripens in June. Pot-grown, 50c.

Citrus Stock

I offer trees on either sour orange or rough lemon stock, the latter budded at or below the surface of the ground.

Sour orange stock should be planted on low or very rich lands, as it is comparatively a weak grower. Rough lemons are the most vigorous, and are the only stock to set on high and light lands. When young, oranges on this stock are inferior in quality and must be gathered early or they will become dry and pithy. This is not much the case with grapefruit budded on it, however, and after a few years the oranges will attain the same quality as those on sour stock.

Remember in planting a grove everything depends upon the first start. Unless you get good vigorous trees with a vigorous constitution and root system you will be handicapped, and unless you give them good care and attention they will not thrive, no matter how vigorous the trees were to start with. Don't be afraid to water them during the first year whenever it is dry. If you do this faithfully it will pay in the long run, and after the first year no irrigation will be of any value.

You may begin to fertilize your citrus trees as soon as they begin to grow after setting out, generally in three to six weeks. Use only fertilizers free from organic albuminoids, and on new land or soil rich in humus a strongly alkaline fertilizer is desirable. I can recommend Painter Fertilizer Company's Wartime Brand, which they are putting up on my own formula, as well adapted to this purpose. It will not deteriorate if exposed to sun and wind, so does not need to be covered with earth when applied. Use about a quart to the tree every three or four months the first year, applying oftener when rains are heavy and at a longer interval in dry

time. Apply in a circle with a radius at first of two feet, increasing gradually to four feet by the end of the year. The amount can also be gradually increased. You need not disturb the mulch in applying it, as it will wash down through it. Animal manure will soon ruin citrus (as well as mango) trees, giving them dieback, but avocados are not thus affected.

My trees are grown one year in seedbed, and then two years in nursery rows before budding. Grading of nursery stock is done by diameter and height both considered. However, in digging the trees a certain portion of the root system has to be left in the soil, and a corresponding pruning of the top is advisable, which is always done unless otherwise ordered.

TIME TO PLANT

Trees may be planted in this section at any time of the year, as owing to the mild winters they seldom get dormant any more in winter than in summer. All depends on the rainfall. The best time to plant is after a protracted dry spell, when stock is dormant and ready to spring right into growth with the accession of rain. But the uncertainty of our seasons is such, with wet dry seasons and dry wet seasons, that one must take a chance, anyway.

As a general thing I prefer the fall, October and November, for general planting, but if you only want to plant a few trees I can always find some in the nursery in dormant condition, and if you will supply needed moisture they will do as well one time as another.

ORANGES (*Citrus Aurantia Dulcis*.)

RUBY BLOOD. The best and most reliable blood orange on the market.

PINEAPPLE ORANGE. This is considered the best all round mid-season orange in this section. It is unsurpassed for flavor, quality, appearance and vigor.

DOUBLE IMPERIAL NAVEL. The only navel I know of which has proven a complete success, and a free bearer on this coast.

HART'S LATE or TARDIFF (or Valentia Late.) This is too well known as the standard late orange to need description. Ripens in March and often keeps on tree till June.

LUE GIM GONG. A new orange said to hang on tree without losing its juices for a year or two. After several years' test in this section it proves first-class in every respect, and may be gathered in the summer as an early or in the spring as a late. Otherwise seems identical with Hart's and Valencia Late.

KIDGLOVE ORANGE (*C. Aurantia Nobilis.*)

KING. A kidglove orange much prized about Daytona, but which we do not recommend for general planting.

DANCY'S TANGERINE. The finest of all Tangerines, tomato colored and thornless.

GRAPEFRUIT (*Citrus Decumana.*)

INMAN LATE. This is without doubt the very finest late grapefruit. The best for lateness, quality, yield, vigor and general good qualities.

MARSH SEEDLESS. A very superior variety, which has few seeds, and runs a little smaller than the above.

FOSTER. A new grapefruit, having pulp of a delicate pink color. Quality unsurpassed, late, and prolific.

KUMQUAT (*Citrus Aurantium Japonica.*)

A curious ornamental bush; fruit fine for preserving. 50c to \$1.00.

LIMES (*C. Medica Limetta.*)

TAHITI SEEDLESS. This tree has been well tested here, and has proven most desirable. It is free from the lime blight. Fruit as large as a lemon, and quality exactly similar to a common lime; but absolutely seedless. It bears more heavily than any other member of this family, and fruit sells readily at fancy prices. It is superior to any lime or lemon ever grown. Main crop same as Villa Franca Lemon, or a few weeks earlier, but bears more or less fruit all the year round, also a good winter crop.

FLORIDA SEEDLING LIMES. These are the limes that have rendered the Keys famous of late years. They stand wind and crowding well, and hence make a valuable tree to plant as a hedge around your grove for wind protection. Main crop is generally gone before the windy season, as is the case with the mango. Last season they sold as high as \$27 per barrel, and brought seldom less than \$8 at any time. Much better shipper than Tahiti. Two years old, 25c each; \$2.50 per doz.; \$15 per 100. 3 years old, \$25 per 100.

LEMONS (*Citrus limonia.*)

Many people prefer the flavor of the lemon to that of the lime. It is a much better shipper and keeper, and there seems no good reason why they might not be planted more extensively in our part of Florida, for shipment to Northern markets.

IMPROVED VILLA FRANCA. Variety improved from Gen. Sanford's

importation from the Mediterranean 30-odd years ago. The standard commercial sort.

KENNEDY. Very highly recommended. Nearly seedless.

PRICES ON BUDDED TREES

Grade	Each	Per doz.	Per 100	Per 1000
1 to 2 feet -----	\$.35	\$ 3.50	\$ 25.00	\$200.00
2 to 3 feet -----	.45	4.80	35.00	230.00
3 to 4 feet -----	.55	6.00	45.00	420.00
4 to 5 feet -----	.75	7.80	60.00	550.00
5 to 7 feet -----	.85	9.00	70.00	650.00
2 year buds -----	1.50	15.00	100.00	850.00
3 year buds -----	3.00	30.00		

Four to eight-year-old buds, bearing trees, three to eight inches in diameter, \$5.00 to \$15.00 each. These trees are too large to be shipped by freight, except in carloads, and are only offered for local planting where they can be hauled in drays.

HEDGE STOCK

ACALYPHA. (Two varieties.) This is a most showy foliage shrub, with scarlet, green, bronze and maroon colors, which is of very rapid growth, and can be trimmed into a splendid hedge. One year, 25c each, \$15 per 100; two years, 50c each, \$25 per 100. Very large specimens, 75c to \$1.

ARBORVITA. Cedar-like evergreen used largely for hedges all over the world. Certain varieties thrive well here. Makes a most perfect hedge unaffected by any insect, and will last a lifetime. Pot-grown, 25c to 50c each, \$2.50 to \$5 per doz., \$15 to \$25 per 100.

CASUARINA, or Australian Pine. (See Shade Trees.) These trees planted close and kept trimmed make an excellent hedge, only good for 4 or 5 years. Pot-grown, \$10 per 100, \$80 per 1000.

HIBISCUS. Splendid hardy shrub, always in blossom, with large, showy flowers. May be trimmed to any desired height or width, and is permanent. Only single scarlet, pink and buff recommended. 25c to 50c each, \$2.50 to \$5 per dozen, \$15 to \$25 per 100.

PHYLLANTHUS ROSEA. Graceful shrub with delicate fern-like foliage, green, white and rose-color. It stands wind and sun well. \$12.50 per 100.

WINDBREAK, SHADE AND AVENUE TREES

AUSTRALIAN PINE (Casuarina.) This is the fastest growing tree we have and will thrive in both high and low land. 25c, 35c and 50c each, according to size. Pot-grown.

NORFOLK ISLAND PINE (*Araucaria Excelsa*.) This beautiful tree which is used for table and window decoration at the North, is at home here, and in time makes a splendid, tall ornamental shade tree. Prices from \$1 to \$15. All pot or tub-grown.

EUCALYPTUS ROBUSTA. This is the best of this family for shade and thrives well in our soils. It has wide green foliage, and a more compact and spreading habit than any of the other sorts. 25c to 50c each.

MANGO SEEDLINGS. These trees make splendid avenue and shade trees with dense foliage, spreading habit and have very tough leaves and branches. (See Tropical Fruits.)

SILK OAK (*Grevillea Robusta*.) This is a splendid shade tree of rapid growth, and tough but finely cut leaves. It is as tough and hardy as the mango and stands more cold, while it is longer lived than the Eucalyptus or Casuarina. 25c each, \$2.50 per dozen.

MISCELLANEOUS ORNAMENTALS

ALLAMANDA. Glossy-leaved half-climber, with bright yellow blossoms. 25c to \$1 each.

ARALIA. (3 varieties.) Sturdy shrublike plants, growing 10 to 15 feet high, with graceful, fernlike foliage, variegated shades of green and white. 25c to \$1.

CROTONS. These glorious foliage plants or shrubs are of slow growth but remarkably well adapted to this section, growing into specimens 12 to 15 feet high, or can be kept down to 2 or 3 feet indefinitely by annual pruning. I propagate only the best varieties (about 20 in number), having discarded the less desirable sorts. From open ground, 25c to 50c each, \$2.50 to \$5 per dozen, \$15 to \$25 per 100. \$30 per 100 for box-grown stock. The latter will not wither or lose a leaf when transplanted.

POINSETTIA PULCHERRIMA, Improved. Well-known, gorgeous, showy plant with velvety crimson bracts about New Year's. Pots, 25c; open ground, 50c.

FLAMEVINE (*Bignonia Venusta*.) Most rampant climber, covering trees or buildings with a mass of green foliage, completely covered with flame-colored blossoms during February, March and April. 50c each.

BOUGAINVILLEA. Vigorous shrubby climber, which is covered with masses of magenta-colored bracts all the year round. 25c to \$1.00 each.

ROYAL POINCIANA. Tree with beautiful, velvety green, fernlike foliage, producing huge clusters of the most gorgeous scarlet and white orchid-like blossoms. Transplants easily. 25c to \$5 each.

DWARF POINCIANA. Similar to above, but of dwarf growth, and in blossom all the time beginning the first year after planting. 25c to 50c each.

COMMERCIAL INDIA RUBBER (*Ficus Elastica*.) Broad leaved waxy foliage, making in time a tree with many trunks like our native rubber or Banyan. Box-grown. 50c to \$1 each.

PALMS

HARDY COCOANUT (*Cocos Plumosa*). This is a rapid growing palm with foliage finer, glossier and richer green than the Royal Palm, and straight trunk. It thrives on high, light soil where the Royal will not succeed. Stands temperature that will destroy the foliage of Cocconut or Royal Palms. Pot-grown, 25c to \$1.00 each, \$18 to \$30 per 100. Large specimens in tubs, \$5.00 and \$10.00 each.

COCOANUT PALM. Sprouted nuts, 25c each, \$2.50 a dozen, \$15.00 per 100, \$125 per 1000. 4 to 5 feet high, 35c to 50c each. Specimens in tubs, 5 to 6 feet high, \$1.00 to \$2.50 each; 8 to 12 feet high, in half barrels, \$5.00 to \$7.50 each.

ROYAL PALM. This is a famous avenue tree, with smooth trunk that looks as if it had been polished. Does best in low, rich land. 25c to \$2.50 each, from pots. 4 to 6 feet high, in butter tubs, \$3 to \$4.50. Larger specimens in half barrels, \$5 to \$10 each.

I have a fine assortment of many varieties of ornamental palms, such as *Kentia*, *Arecas*, *Phoenix*, etc., etc., in all sizes, from small pots to half barrels, ranging in price from 25c to \$15, according to size.

FERNS

I have a fine assortment of ferns in pots from 25c each up, suitable for table decoration or for verandas. Also open ground stock for ferneries.

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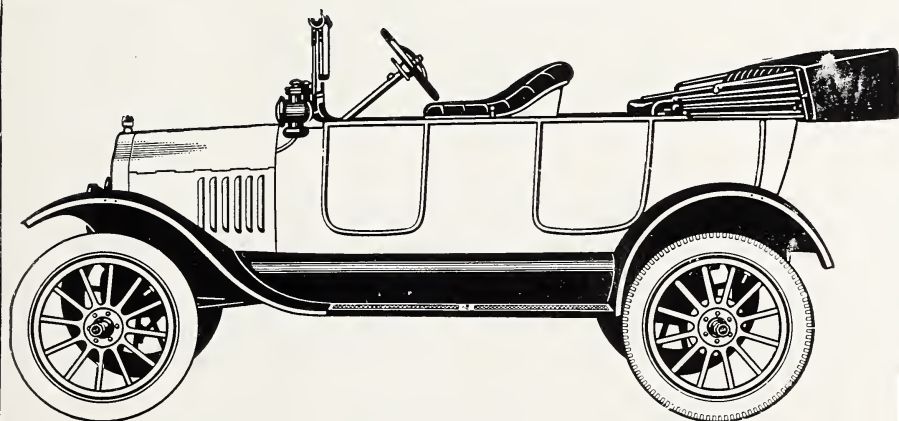
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